



—BUBBLES—



Taittinger "Top of the Pops" Trio

Our Summer 3 Glass Tasting Board of Taittinger Champagne €22.95

Brut Reserve  Nocturne Sec  Brut Prestige Rose 

NV	Champagne Taittinger Brut Réserve	105.00	21.00
NV	Champagne Taittinger Nocturne Sec	110.00	22.00
NV	Champagne Taittinger Brut Prestige Rosé	125.00	25.00
2012	Champagne Taittinger Comtes de Champagne Blanc de Blancs	375.00	
NV	Crémant de Bourgogne, Simmonet-Febvre, Brut	78.00	16.00
2014	Cava, Juvé & Camps, Reserva de la Familla, Brut Nature, Gran Reserva	72.00	14.50
NV	Prosecco Frizzante - Casa Di Malia DOC	49.00	11.00

—HUGO'S APERITIFS & SPRITZ—

Raspberry Bramble

vodka, Chambord liqueur, lemon, soda 13.50

Valentia Island Negroni

Dingle Gin, Amaro, Valentia vermouth, orange 13.50

Berrissimo Spritz

Stillgarden berrissimo, prosecco, soda, orange 13.50

Hugo Spritz

elderflower liqueur, prosecco, mint, lime, soda 13.50

G & T

Dingle Gin, juniper berries, tonic, orange slice 11.50

Kir Royale

dijon crème de cassis, cremant de bourgogne 16.50

—BEERS & CIDER—

Hopburgh Helles 500ml

Bow St, Dublin, premium craft beer 8.95

Non Alcoholic Beers 330ml

Heineken 0.0 & Peroni Libera 6.75

Dan Kelly's Cider 330ml

family orchard farm, Boyne Valley, Drogheda 6.95

Continental Bottles 330ml

Heineken, Moretti, Peroni & GF 6.75

—FORTIFIED WINES & SHERRIES—

Taylor's Chip Dry, extra dry white port 7.50

Kopke 10 Year Old Tawny Port 10.50

Kopke 20 Year Old Tawny Port 17.50

Amontillado, Singular Botas, Palomino, 14.50

Pedro Ximenez, Diaomists, Jerez 14.50

Coteaux du Layon, Carte D'Or, Baumard 2018, 10.50

Late Harvest Tokaji, Disznoko, 2019, 8.50



chilled



WHITE WINES

— WINES OF THE WEEK & STAFF RECOMMENDATIONS —



<i>Aligote</i>	2022	Bernard Defaix, Bourgogne Aligoté	France	63.50	
<i>Viura</i>	2019	Bodegas Amézola de la Mora, Blanco Reserva, Rioja	Spain	59.95	
<i>Gren/Tibouren/Cinsault/Syrah</i>	2023	Domaine de la Croix, Côtes de Provence Cru Classé Rose'	France	67.00	
<i>Albarino</i>	2023	Agnusdei Albarino DDO, Val do Salnes, Rias Biaxas,Galicia	Spain	50.75	12.75

— FRESH, LIGHT, FLINTY —

<i>Roupiero, Arinto,</i>	2022	Fitapreta Branco, Antonio Maçanita, Alentejo	Portugal	51.00	
<i>Picpoul de Pinet</i>	2023	Domaine des Lauriers, Picpoul de Pinet, Languedoc	France	45.00	11.25
<i>Aligote</i>	2022	Bernard Defaix, Bourgogne Aligoté	France	63.50	
<i>Sauvignon Blanc</i>	2023	Domaine Millet, Cotes de Gascogne	France	41.50	10.50
<i>Sauvignon Blanc</i>	2022	Sancerre, La Guilberte, Alain Guineau, Loire	France	76.00	19.00
<i>Sauvignon Blanc</i>	2023	Lawson's Dry Hills, Marlborough	New Zealand	54.00	
<i>Sauvignon Blanc</i>	2023	Stables, Ngatarawa, Hawkes Bay	New Zealand	52.00	13.00
<i>Sauvignon Blanc</i>	2023	De Martino Estate, Maipo Valley	Chile	35.00	8.75
<i>Sauvignon Blanc</i>	2023	Paparuda Estate Selection, Cramele Recas, Banat	Romania	29.95	7.50
<i>Sauvignon Blanc sur lie</i>	2023	Jean-Paul Seguin, Loire Valley	France	41.50	
<i>Albarino</i>	2023	Agnusdei Albarino DDO, Val do Salnes, Rias Biaxas,Galicia	Spain	50.75	12.75
<i>Albarino</i>	2023	Viega da Princesa, J.Viega, Rias Biaxas,Galicia	Spain	65.00	
<i>Verdejo</i>	2022	Jose Pariente, Rueda DOC	Spain	55.00	
<i>Cortese Gavi di Gavi</i>	2022	Gavi, Castellari Bergaglio, Salluvii	Italy	56.00	

—AROMATIC & FLORAL—



<i>Gruner Veltliner</i>	2022	Birgit Eitlinger Hasel, Gruner Veltliner, Kamptal	Austria	55.00	
<i>Semillon</i>	2023	Chateau Haut-Garriga, Alan Barreau, Bordeaux	France	40.00	10.00
<i>Viognier</i>	2020	Domaine Les Yeuses, Languedoc	France	51.50	
<i>Assyrtiko</i>	2021	Assyrtiko Papagiannakos, Atiki, Domaine Papagiannakos	Greece	59.00	
<i>Gros Manseng/Sauv</i>	2022	Domaine Horgelus, Cotes de Gascogne	France	41.00	10.25
<i>Melon de Bourgogne</i>	2023	Sainte Marie, Entre Deux Mers, Stephane Dupuch	France	47.50	
<i>Pinot Grigio</i>	2023	Pecile, Arigo Bidoli ,Delle Venezie	Italy	37.50	9.50
<i>Greco</i>	2022	Lapelli, Greco Di Tufo DOCG, Campania	Italy	50.00	
<i>Riesling</i>	2021	Trocken, Fritz Haag, Mosel	Germany	59.95	
<i>Riesling/Pinot Gris/Pinot Blanc</i>	2022	Famille Hugel, Gentil 'Hugel'	Alsace	50.00	
<i>Viura</i>	2019	Bodegas Amézola de la Mora, Blanco Reserva, Rioja	Spain	59.95	

—BURGUNDY & CRU, BUTTERY, LONG FINISH—



<i>Chardonnay</i>	2022	Domaine de Montarels, Côtes de Thongue, Languedoc	France	47.50	11.50
<i>Chardonnay</i>	2023	Bernard Defaix, Bourgogne	France	69.00	17.25
<i>Chardonnay</i>	2023	Chablis, Domaine Seguinot Bordet	France	75.00	
<i>Chardonnay</i>	2022	Meeerlust Estate, Stellenbosch	South Africa	90.00	
<i>Chardonnay</i>	2022	Chablis 1er Cru, Alain Geoffroy, Beauroy, Burgundy	France	102.00	
<i>Chardonnay</i>	2021	Pouilly-Fuissé, Saumaize Michelin , Burgundy	France	118.00	
<i>Chardonnay</i>	2021	Chassagne Montrachet, Clos Devant, Lequin,Burgundy	France	185.00	

—ORANGE & SKIN CONTACT— ROSE' —




<i>Grenache Gris/Macabeo</i>	2022	Vallée Des Aigles, Cazot Orange Organic, Roussillon	France	57.50	
<i>Pinot Grigio</i>	2021	Pinot Grigio San Simone Ramato, Friuli Grave	Italy	51.00	12.75
<i>Merlot/Cab Sauv</i>	2023	Horgelus, La Vie En Rose', Cotes du Gasgogne	France	39.50	9.95
<i>Gren/Tibouren/Cinsault/Syrah</i>	2023	Domaine de la Croix, Côtes de Provence Cru Classé	France	67.00	
<i>Corvina/Rondinella</i>	2019	Zeni, Vigne Alte Rosé Chiareto, Bardolino DOC Classico	Italy	46.00	

Vintages correct at the time of printing but are subject to change. Please note all our wines may contain sulphites.

RED WINES

— WINES OF THE WEEK & STAFF RECOMMENDATIONS —

					
				750ml	187.5ml
<i>Grenache/Syrah/Mouvedre</i>	2022	Cotes du Rhone, Domaine de la Solitude, Famille Lancon	France	56.00	14.00
<i>Barbera/Nebbiolo</i>	2022	Maretti, Langhe Rosso, Piedmont	Italy	45.00	11.25
<i>Malbec</i>	2022	Gouguenheim, Mendoza	Argentina	44.00	11.00
<i>Tempranillo</i>	2019	La Rioja Alta S.A Vina Alberdi Reserva Rioja	Spain	69.00	17.25

— ELEGANT, LIGHT, SOFT FRUIT —

					
				750ml	187.5ml
<i>Pinot Noir</i>	2022	Domaine Montarels, Grande Reserve, Languedoc	France	47.50	11.95
<i>Pinot Noir</i>	2022	Paparuda Estate Selection, Cramele Recas, Banat	Romania	29.95	7.50
<i>Pinot Noir</i>	2021	Paddy Borthwick, 'Paper Road', Wairarapa	New Zealand	63.00	
<i>Gamay</i>	2021	Morgon, Manoir la Carra, Cotes de Py, Beaujolais Cru	France	60.00	
<i>Sangiovese</i>	2021	Chianti, Poggio Alla Luna, Chianti DOCG	Italy	45.00	
<i>Barbera/Nebbiolo</i>	2022	Maretti, Langhe Rosso, Piedmont	Italy	45.00	11.25

— MEDIUM BODIED & SMOOTH —

<i>Carignan/Syrah/Mouvedre</i>	22/23	Chatelain Ramel, Grande Cuvee, Minervois	France	38.00	9.50
<i>Touriga Nacional</i>	2020	Clavis Aurea Reserva, DoTejo DOC	Portugal	53.00	13.25
<i>Malbec</i>	2022	Gouguenheim, Mendoza	Argentina	44.00	11.00
<i>Malbec</i>	2022	Bodega Piedra Negra, Malbec Reserve, Uco Valley	Argentina	56.00	
<i>Cab. Sauv./Merlot</i>	2020	Château Haut Rian Cuvée Prestige, Côtes de Bordeaux	France	53.50	
<i>Montepulciano</i>	2022	Rocca Ventosa, Montepulciano d'Abruzzo DOP	Italy	37.50	
<i>Negroamaro</i>	2019	Salice Salentino, Riserva, Ducale, Puglia	Italy	39.50	10.00
<i>Primitivo</i>	2022	Primitivo di Manduria, Sammarco, Puglia	Italy	56.00	14.00
<i>Tempranillo</i>	2020	Hacienda Lopez de Haro Rioja, Crianza	Spain	42.00	10.50
<i>Tempranillo</i>	2019	La Rioja Alta S.A Vina Alberdi Reserva Rioja	Spain	69.00	17.25

— WARMERS, EARTHY & SPICE —

<i>Syrah</i>	2020	Domaine Les Yeuses, 'Les Epices', Languedoc	France	48.00	12.00
<i>Cabernet Sauvignon</i>	2022	De Martino Estate, Maipo Valley	Chile	35.00	8.75
<i>Cab/Merlot/Cab Fr.</i>	2022	Chateau Sainte Marie, Vieilles Vignes, Bordeaux Superior	France	50.00	12.50
<i>Malbec</i>	2022	Cahors, Château de Gaudou, Tradition	France	49.00	12.25
<i>Tempranillo</i>	2021	Monteabellon 14 Meses Ribera del Duero	Spain	79.00	
<i>Tempranillo</i>	14/15	Hacienda Lopez de Haro Rioja Gran Reserva	Spain	73.00	
<i>Tempranillo</i>	2021	Viña Magna Crianza, Ribera del Duero	Spain	99.00	
<i>Sangiovese</i>	2018	Amigero, Riserva, Emilia Romagna	Italy	41.50	10.50
<i>Nero D'Avola</i>	2021	Torre Racina, Riserva, Ducale, Puglia	Italy	43.00	
<i>Corvina/Rondinella</i>	2021	Valpolicella Ripasso Superiore DOC, Monte del Frà	Italy	62.50	

Vintages correct at the time of printing but are subject to change. Please note all our wines may contain sulphites.

—OLD WORLD CLASSICS—

—HUGO'S ICONIC CELLAR SELECTION—

<i>Cabernet / Merlot / Cab Franc</i>	2017	Château Beychevelle, Grand Cru Classé, Saint Julien		325.00
<i>Cabernet / Merlot / Cab Franc</i>	2018	Château Lynch Bages, Grand Cru Classé, Pauillac		400.00
<i>Merlot / Cab Franc / Petit Verdot</i>	2017	Château La Fleur Pétrus, Pomerol		575.00

—BORDEAUX—

<i>Merlot / Franc / Cab</i>	2022	Chateau Lagrange, Lussac Saint-Emilion		50.00	12.50
<i>Merlot / Cab Franc</i>	2019	Château La Fleur Picon, St Emilion Grand Cru		75.00	
<i>Merlot / Cab Franc</i>	2018	Château La Mission, Lalande de Pomerol		82.00	
<i>Cabernet / Merlot</i>	2015	Château Beaumont, Cru Bourgeois, Haut Médoc		92.50	
<i>Merlot / Cab Franc</i>	2020	Les Colombiers de Feytit Clinet, Pomerol		110.00	
<i>Cab Sauv / Merlot</i>	18/19	Sarget de Gruaud Larose, Saint-Julien		145.00	
<i>Merlot / Franc / Cab</i>	2016	Chateau St George, Cote Pavie, St Emilion Grand Cru Classé		146.00	
<i>Cab / Merlot / Cab Franc</i>	2016	Château Gaudin, Grand Vin de Bordeaux, Pauillac		147.00	
<i>Cabernet / Merlot</i>	2018	Château D'Issan, 'Blason d'Issan', Margaux		155.00	
<i>Merlot</i>	2015	Château Montrose, La Dame Montrose, Saint Estephe		208.00	

—BURGUNDY—

<i>Pinot Noir</i>	2020	Hautes-Côtes de Nuits, 'Louis Auguste', David Duband		128.00	
<i>Pinot Noir</i>	2018	Santenay 1er Cru, Lequin Collin, Burgundy		129.00	
<i>Pinot Noir</i>	2019	Savigny les Beaune, Antonin Guyon, Burgundy		152.00	
<i>Pinot Noir</i>	2019	Nuit St. George, Vieilles Vignes, Domaine Gavignet		170.00	
<i>Pinot Noir</i>	2019	Aloxe Corton, 1er Cru, Les Fourinières, Domaine Antonin Guyon		230.00	

—RHONE—

<i>Grenache / Syrah / Mouvedre</i>	2022	Cotes du Rhone, Domaine de la Solitude, Famille Lancon		56.00	14.00
<i>Grenache / Syrah / Mouvedre</i>	2017	Gigondas, Les Duclaux, Domaine Duclaux		75.00	
<i>Syrah / Marsanne</i>	2021	Crozes Hermitage, Domaine des Remizières		86.00	
<i>Grenache / Syrah</i>	2021	Châteauneuf du Pape, Domaine de la Solitude, Lancon		115.00	

—REGIONAL FAVOURITES—

<i>Tempranillo</i>	2015	La Rioja Alta S.A Gran Reserva 904 Rioja 2010	Spain	217.00	
<i>Nebbiolo</i>	2019	Barolo Camilla, Bruna Grimaldi, Piedmont	Italy	118.00	
<i>Cab. Sauv. / Merlot</i>	18/20	Meerlust Rubicon, Stellenbosch	South Africa	108.00	
<i>Pinot Noir</i>	2019	Resonance, Louis Jadot, Willamette Valley, Oregon	U.S.A	110.00	

—NON ALCOHOLIC ALTERNATIVES—

<i>Chardonnay</i>	NV	Pierre Chavin, Chardonnay	France	29.00	7.25
<i>Merlot</i>	NV	Pierre Chavin, Merlot	France	29.00	7.25
<i>Sparkling Chardonnay</i>	NV	Pierre Chavin, Sparkling Chardonnay	France	32.00	



Vintages correct at the time of printing but are subject to change. Please note all our wines may contain sulphites.